



MANTRA  
THAI DINING



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At Mantra, we have created a menu for all tastes. Mantra Thai food is more than just curries and chillies, our experienced chef's create exciting dishes with a great balance of flavours to tantalise your tastebuds, leaving you wanting more!

*Christmas  
Menu*

# Christmas Menu

## (Vegetarian)

£38.00 per person  
Minimum 2 people

### Vegetarian Sharing Platter

Our chef's Christmas Vegetarian Starter Platter bursts with bold flavours and a variety of options, including Vegetable Spring Rolls, Vegetable Golden Parcel, Sweetcorn Fritter, Salt and Chilli Tofu, and Crispy Mushroom Spicy Salad. Each dish is crafted to highlight authentic Thai taste and seasonal freshness.

### Vegetarian Main Course

each dish is carefully chosen to elevate your evening:  
Please choose one main course

#### Fried Tofu In Thai Green Curry

The lightly golden fried tofu and assorted vegetables in the medley of fragrant exotic Thai green curry with a gentle warming heat.  
(Medium hot) (NGCI)

#### Panang Curry with Butternut Squash Tempura

Tender butternut squash deep-fried in tempura batter and simmered in a rich Panang curry sauce that is made from a red curry base and coconut milk-savoury and sweet with a nutty peanut flavour.  
(Medium Hot) (N)

#### Stir-fried tofu With Chili And Basil

Mouth-watering deep-fried tofu pieces stir-fried with fresh chillies, garlic, green beans, and holy basil leaves.  
(Hot) (NGCI)

#### Crispy Fried Mushrooms With Cashew Nuts

Hinting subtle tones of sweet and spicy, crispy mushrooms are stir-fried with crunchy cashew nuts, onions, peppers, mushrooms, carrots, pineapple, and roasted chillies. (Medium hot) (N)

#### Butternut Squash in Yellow Curry

Butternut squash and deep-fried tofu with potatoes, garlic, and onions in a rich turmeric-flavoured curry topped with fried shallots (Mild) (NGCI)

#### Stir-fried broccoli and Tofu

Crunchy broccoli and succulent fried tofu tossed in a savoury sauce with carrots, baby sweet corn, and mushrooms. (NGCI)

### Side Dishes

Choice of Jasmine Rice or Egg Fried Rice

(N) - Contains nuts recipe, (NGCI) - No Gluten-Containing Ingredients option available  
For the NGCI Options, please ask our team members for information on our menu.  
Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.  
All prices include VAT. A discretionary 10% service charge will be added to your bill. Both service charges and tips are gratefully received and are passed directly to colleagues

# Christmas Menu

£45.00 per person  
Minimum 2 people

### Sharing Platter

Celebrate the festive season in style with our exclusive Thai Christmas menu, crafted for a unique dining experience. Start with our luxurious Christmas Starter Platter, featuring Grilled Prawns with Salt and Thai Chilli, BBQ Lamb Chops, Prawn Toast, Chicken Satay, and Vegetable Spring Rolls – the perfect way to begin an unforgettable meal

### Main Course

each dish is carefully chosen to elevate your evening:  
Please choose one main course

#### Chicken with Chasew Nuts

Tender chicken stir-fried with crunchy cashews, sweet peppers, and onions in a rich, savoury sauce that perfectly balances texture and taste. (N)

#### Lamb Shank in Massman Curry

Slow-cooked lamb shank immersed in a luxurious Massman curry, rich with spices and creamy coconut milk, delivering a comforting, indulgent experience. (N)

#### Crispy Sea Bass with Garlic and Pepper

Perfectly fried sea bass, seasoned with aromatic garlic and pepper, offering a delightful combination of crispiness and flavour. (NGCI)

#### Crispy Pork Stir-Fry with Chili Basil

Enjoy the bold flavours of crispy pork belly stir-fried with aromatic holy basil and spicy chillies, a dish that's as vibrant as it is delicious. (NGCI)

#### Beef in Black Pepper Sauce

Tender beef served sizzling on a hot plate, coated in a robust black pepper sauce with hints of garlic and onion for added depth.

#### Green Curry with Roasted Turkey

A festive twist on a classic, featuring tender roast turkey in a creamy, mildly spicy green curry, infused with traditional Thai herbs. (NGCI)

#### Grilled Duck in Tamarind Sauce

Juicy, perfectly grilled duck paired with a tangy tamarind sauce, creating a harmonious balance of sweet and sour flavours. (N)

#### Grilled Prawns with Garlic Butter

Succulent prawns grilled to perfection and served sizzling on a hot plate, drenched in rich garlic butter for an irresistible finish. (NGCI)

### Side Dishes

Choice of Jasmine Rice or Egg Fried Rice